



## AMERICAN BUSINESS WOMEN'S ASSOCIATION

The American Business Women's Association (ABWA) is a National Association of working women founded in 1949. The objective of the Association is to promote the professional, educational, cultural and social advancement of business women.

ABWA offers financial assistance to women seeking educational advancement. Since the Association's inception, chapters have sponsored scholarships for women needing additional education in order to attain higher positions in business. Last year, ABWA chapters awarded more than \$2,000,000.00 in scholarships.

The Boone County Charter Chapter of Boone has been awarding scholarships to area women since it's inception in 1970.

## Beef Burgundy

4 lbs. round steak cubed

1 cup red burgundy wine

2 cans cream of celery soup

1 can cream of mushroom soup

1 envelope onion soup mix

4 cups sliced mushrooms

Marinate meat in wine for  $\frac{1}{2}$  hour at room temperature.

In casserole, mix all ingredients and add meat mixture.

Bake at 275° for 4 hours.

From the kitchen of Chris Branstad.

## SUGAR COOKIES

Bake 350° 8-10 minutes.

1 c. sugar

1 c. oleo

1 egg

1 tsp. vanilla

2 1/4 c. flour

1 tsp. soda

1/2 tsp. cream of tarter

1/4 tsp. salt

Mix and form into balls and flatten with fork  
dipped in sugar.

Janice Oppedahl

## Cherry Walnut Bars

Mix well and bake in greased and floured 9 x 13 pan  
350° 15 minutes.

I. 2 1/2 c. flour

1/2 c. sugar

1 c. oleo

II. Top with 2 eggs plus 1 yolk (save egg white)

1 1/2 c. brown sugar

1/2 tsp. salt

1/2 tsp. baking powder

Blend above ingredients well and add

1/2 c. marachino cherries (diced)

1/2 c. pecans or walnut meats

Bake 350° 20-25 minutes. Cool & Frost.

III. Frosting:

2 tablespoons marachino cherry juice

2 tablespoons melted oleo

2 cups powdered sugar

1 egg white (beat lightly)

Combine & frost bars.

Janice Oppedahl

## Layered Pineapple Cheese Salad

1 pkg. lemon jello (3 oz)

1 c hot water

1 c cold water

Mix and cool till slightly thickened

Add 1 can (small) drained crushed pineapple

2 lg bananas

1 c min. marshmallows

Chill until firm.

Topping: Pineapple juice and water to make 1 cup,

2 T flour

1 egg

2 T oleo

1 T lemon juice

Cook till thick, stirring constantly. Cool. Fold in 1 envelope of Dream Whip made up. Garnish with grated American Cheese.

Barbara Veale

## Spaghetti Sauce

4 Medium onions  
4 cloves garlic  
16 lbs. fresh tomatoes peeled  
1/4 cup sugar  
1/4 c parsley flakes (2 Tbls)  
2 Tbls. Oregano  
2 Tbls. Salt  
2 tsp. basil  
3/4 tsp pepper  
2 Bay Leaves

Mix together and simmer for about 2 hours (the longer the better). Cool to room temperature and remove Bay leaves. Seal in freezer bags. When ready to use add 1 small can of tomato paste per quart.

Veronica Burke

## DELICIOUS COOKIES

1 c. oleo

1 c. oil

1 c. brown sugar

1 egg

2 tsp. vanilla

1/2 tsp. coconut flavoring

1/2 tsp. butter flavoring

1 cup white sugar

beat together

Sift together 3 1/2 c. flour, 1 tsp. soda, 1 tsp. salt, 1 tsp. cream of tartar. Add to above mixture. Beat well. Then add 1 cup Rice Krispies, 1 cup coconut, 1 cup quick oatmeal and 1 cup chocolate chips. Bake at 350° for 12-15 minutes.

Glenna McGinnis

## Cherry Apple Salad

1 pkg. (3 oz) Cherry Jello

1-3/4 c. boiling water

1/2 c red hots (stir until dissolved)

Let stand until starts to set.

Add 2 unpeeled apples cut into small pieces,  
1 cup chopped celery and 1/2 cups chopped walnuts.

Put in mold. Refrigerate.

Fran Sadler

## Rhubarb Dessert

1 c flour

5 Tbls powdered sugar

1/2 c oleo

Combine and cream. Put in 8 x 12" baking dish.

Combine: 3 eggs, 2 cup sugar,  $\frac{1}{2}$  cup flour, 4 cups rhubarb.

Mix and pour on top of first mixture and bake at 350 for 40 minutes.

Kristy Eich

## Cheese Ball

### Mix:

2 - 8 oz. pkgs. cream cheese  
1 - Chunk Cheddar Cheese (grated)  
1 - 2" slice of Velveeta Cheese (grated)  
1 Tbls. Worcestershire sauce smoked

Roll in dried beef or nuts.

Sandi Rose

## Pumpkin Dessert

9 x 13 pan

Layer 1: 20 graham crackers. 1/4 cup brown sugar,  
1/3 cup melted margarine. Press into pan

Layer 2: 1/2 gallon ice cream (vanilla)

Layer 3: 1 cup pumpkin, 3/4 cup sugar, 3/4 tsp.  
ginger, 3/4 tsp. cinnamon, 3/4 tsp. salt  
Fold in 1 cup cream whipped  
(I use whipped topping)

Vi Lycke

## EASY DIP

1 small carton small curd cottage cheese

1 package Knorr's dry soup mix

Mix together in blender. Refrigerate until cool. Will thicken.

Jan Deering of Wichita

submitted by member Bonnie Dillow

## WORLD'S BEST MEAT LOAF

2 pounds ground beef  
1 cup Miracle Whip Salad Dressing  
2 tablespoons finely chopped onion  
1 1/2 cups soft bread crumbs  
2 teaspoons salt  
1/4 teaspoon pepper

Pack into 1 1/2 quart mold and bake in slow oven  
300° for 1 1/4 hours.

Bonnie Dillow

## Punch

1 pkg. Strawberry Kool-Aid  
1 pkg. Cherry Kool-Aid  
1-1/3 cups Sugar  
3 qts. Cold Water  
6 oz. can frozen lemonade  
6 oz. can frozen orange juice

Mix together and just before serving add  
1 qt. Gingerale. Serves between 25 and 30.

Arlene Peters

## Jet Style Chili

1½ lbs ground beef	1 sm onion diced
1 tsp salt	1/8 tsp pepper
2 cans red beans in gravy	3 cups water
1-8 oz can tomato sauce	½ tsp garlic salt
1 tsp chili powder	3 dashes tobasco

Brown meat & onion, drain fat. Add salt, pepper, beans, water, tomato sauce. Stir & bring to a boil. Reduce heat and add last 3 ingredients. Simmer uncovered for 45 minutes stirring occassionally.

Kellie Veale

# Brownies

Cream:

- 1 Stick Oleo
- 1 Cup sugar
- 4 eggs

Alternate:

- 1 can Hershey's syrup
- 1 cup flour

Add nuts if desired. Bake at 350 for 30 minutes

## Frosting

1 stick oleo

1½ cup sugar

1/3 cup milk

Boil for 1 minute, stir in ½ cup chocolate chips

Sandi Rose

## BLENDER SALAD DRESSING

Put in blender a small onion, 1 teaspoon each of salt, celery salt, paprika, and powdered mustard, 3/4 cup sugar and 1/2 cup vinegar.

Blend until onion is pureed, then add 1 cup oil and blend again.

Ethel M. Larsen

## Monkey Bread

1 loaf frozen bread (partially thawed)  
1 3 oz. package butterscotch pudding  
1/2 cup oleomargarine  
1/2 cup brown sugar

Grease bundt cake pan and cut bread into about a dozen pieces. Layer in pan with butterscotch pudding. Continue until all used. Melt brown sugar in butter and drizzle over rolls. Let raise overnight and bake in 350° oven.

Ethel Larsen

## Pineapple Dessert

Bake one Jiffy Cake mix according to directions using a 9 x 13" cake pan. Cool. Pour 1 can #2 crushed pineapple over top of cake.

Mix 1 pkg (8 oz) cream cheese and 1/2 cup milk. With 2 pkgs instant vanilla pudding add  $2\frac{1}{2}$  cups milk. Mix the cream cheese and pudding mixtures together and spread over pineapple. Top with Cool Whip and chill overnight.

Charlene Nystrom

## Baked Carrots

Slice carrots to fill 8 x 8 pyrex dish. Put in pan and cook until tender. Put half the carrots in Pyrex dish - add salt and dash of onion flakes. Add 5 oz cubed Velveeta cheese. Make second layer as above. Bake at 325 for 30 minutes. Top with buttered bread crumbs abd bake another 20 minutes.

Barbara Veale

## Holiday Party Dip

1 c mayonnaise or salad dressing  
1 (8 oz) Sour Cream  
1 (8 oz) can Water Chestnuts,drained & Chopped  
2 Tbls Chopped pimiento  
1 Tbls Sliced green onion  
2 tsp Wylers Beef flavor Bouillon  
 $\frac{1}{2}$  tsp Worcestershire sauce  
 $\frac{1}{4}$  tsp garlic powder  
Fresh vegetables or potato chips

In medium bowl, combine all ingredients except  
vegies; mix well. Cover and chill. Stir before  
serving.

Dena Bloodsworth

## Vanilla Fudge

3 cups sugar

1 cup carnation milk

1/2 cup white Karo syrup

7 marshmallows cut up

Mix and cook to soft ball stage. Remove from fire and add 1 tsp. vanilla and 1 Tbls. butter. Cool and beat.

Louise Kelly

## Quick Skillet Lasagna

1 lb ground beef	1½ tsp oregano
½ c chopped onion	½ tsp salt - pepper
1 clove garlic	1 Tbls sugar
2 sm cans tomato sauce	2½ c uncooked noodles
2 cans water	Grated mozzarella cheese
1 Tbls parsley flakes	

Cook beef, onion and garlic until browned. Drain. Add tomato sauce, water, parsley, oregano and salt. Bring to boil. Stir in noodles. Reduce heat and simmer until done, about 25 minutes. Put cheese on top, cover and remove from heat (5 minutes).

Marge McNeil

## Egg Casserole

1 lb sausage  
6 slices cubed bread  
2 cups milk  
4 eggs  
1 tsp prepared mustard  
1 tsp salt  
1/4 lb cheddar cheese

Beat eggs slightly, pour in milk, mix sausage with mustard, salt and mix with liquids. Place in casserole then add bread. Sprinkle cheese and bake at 325 for 1 hour.

Marvel Enslow

## Marinated Teriyaki Strips Microwave Recipe

1½ 1b Round steak cut into strips

1 cup teriyaki marinade

1 Tbls cooking oil

8 oz. fresh mushrooms, sliced

1 med onion, sliced and separated into rings

Combine meat and marinade in deep bowl or plastic bag and marinate at least 6 hours. Drain. Preheat 10" browning dish at high 6 minutes, add oil and meat. Stir once or twice until sizzling stops.

Stir in remaining ingredients. Cover and Microwave at high for 7 to 11 minutes or until meat is cooked. Serve over cooked rice.

Jean Leichliter

## Escalloped Corn

1 - 2 cup can cream style corn  
1 - cup milk  
1 - cup cracker crumbs  
1 - egg

Heat corn and milk until warm. Beat in an egg.  
Add crackers.

Topping: 2 tbls. Oleo melted  
1/2 c. cracker crumbs

Sprinkle topping on corn in casserole. Bake at  
350 for 30 min. or until done. When doubling  
the recipe you don't need to double the topping.

Barbara Veale

## Chicken-Dressing Bake

1 - 8 oz pkg herb seasoned stuffing mix

1 can cream of mushroom soup

1 can chicken broth

2 eggs, well beaten

2½ c diced chicken or turkey

1/2 c milk

2 Tbls chopped pimento

Toss stuffing with half of the can of mushroom soup, all the chicken broth and the beaten eggs. Spread mixture in baking pan. Top with chicken or turkey. Combine remaining half of the soup with the milk and pimento; pour over all. Cover with lid or foil. Bake 350 for 45 minutes or until set. Serves 6 - 8

Marge McNeil

## Hamburger Stroganoff

1/2 c minced onion, 1 clove minced garlic (or garlic powder) 1/4 c margarine and 1 lb ground beef. Saute onion in butter - add meat and brown.

2 Tbls flour, 2 tsp salt, 1/4 tsp pepper, 1 - 8 oz can sliced mushrooms and 1 can cream of chicken soup (undiluted).

Add flour to brown meat mixture, salt and pepper. Cook 5 minutes. Add mushrooms and soup and simmer 10 minutes. Stir in 1 cup sour cream and 2 Tbls minced parsley. Serve over noodles. Serves 4 - 6

Jackye Ray

## CHOCOLATE CHIP BARS

1 cup shortening	Topping
1/2 cup brown sugar	1 cup chocolate chips
1/2 cup white sugar	3 egg whites
3 egg yolks	1 cup brown sugar
1 tablespoon cold water	1 cup chopped nuts
1 teaspoon vanilla	
1/8 teaspoon salt	
2 cups flour	
1 teaspoon soda	

Cream shortening and sugars until fluffy. Beat in egg yolks. Mix water and vanilla. Add to sugar mixt. Add flour, soda and salt. Mix well. Spread dough on greased cookie sheet. Sprinkle with choc. chips.

Beat egg whites until stiff. Beat in the 1 c. brn sug. Spread on and sprinkle with the chopped nuts. Bake 350° for 20 to 30 minutes. Cool and cut into bars.

Fran Sadler

## Kentucky Derby Pie

1 cup sugar  
1/2 cup flour  
2 eggs slightly beaten  
1/2 cup butter, melted, cooled  
1 cup English walnuts, chopped  
1 cup semi-sweet chocolate chips  
1 Tsp. vanilla  
1 9" unbaked pie shell

Mix together sugar & flour, stir in eggs & beat. Add butter, nuts, chocolate chips & vanilla. Blend well. Pour into pie shell. Bake 325° 50-60 min. Cool.

Bonnie Dillow

## Bing Cherry Bars

$\frac{1}{2}$ cup oleo	1 - 6 oz pkg cherry chips
2 cups sugar	3/4 c chunky peanut butter
2/3 c evaporated milk	1 - 12 oz pkg chocolate
12 lg marshmallows	chips
1 tsp vanilla	

Boil oleo, sugar and milk for 5 minutes. Add marshmallows, vanilla and cherry chips. Spread in buttered pan 9 x 13". Melt chocolate chips, stir in peanut butter and spread over cherry mixture.

Veronica Burke

## Fruit Dip

3 Eggs  
½ Cup lemon juice or lime juice  
3/4 Cup sugar  
2 Cups Cool Whip

Whip the eggs then add the juice and the sugar.  
Cook until thick like custard. Let cool, add the  
Cool Whip. Serve with fresh strawberries, bananas,  
apples, peaches, grapes, pineapple or melon.

Jean Leichliter

## Broccoli Lasagna

6 cooked lasagna noodles  
6 oz box broccoli cooked  
8 oz jar Cheez Whiz  
1 can Cream of Mushroom Soup  
1 can Cream of Celery Soup  
1 lb ground beef browned

Layer in 9 x 13 baking dish starting with meat, noodles, meat and broccoli. Combine Cheez Whiz and soups in pan and heat until blended. Pour over layers. Bake at 350 for 45 min. To double recipe double everything but soups.

Barbara Veale

## Pennsylvania Dutch Coffecake

1 c brown sugar  
3 c flour  
1 tsp cinnamon

1 c white sugar  
1 c shortening  
1 tsp nutmeg

Combine all and save 2 cups for topping.  
To other 4 cups, add 2 tsp soda and 2 cups  
buttermilk. Pour into greased 9 x 13" pan.  
Put on topping and bake at 350 for 35 - 40  
minutes. Serve warm - it's delicious!

Glenna McGinnis

## Lettuce Salad

1 head lettuce  
1 head cauliflower  
 $\frac{1}{2}$  lb. bacon, cook and chopped in small pieces  
 $\frac{1}{2}$  medium purple onion chopped fine

### Dressing:

1 cup salad dressing  
1 Tbls. vinegar  
 $\frac{1}{3}$  cup parmesan cheese  
 $\frac{1}{4}$  cup sugar

Mix the dressing together and pour over the lettuce and stir good.

Jean Leichliter

## Instant Pumpkin Pie

1 c whipped cream  
1 - 6 oz pkg instant vanilla pudding dry mix  
1 - 16 oz can pumpkin  
1 cup milk  
 $\frac{1}{2}$  tsp burnt sugar flavoring  
1 tsp pumpkin pie spice  
1 9 or 10" prepared pie shell

Combine whipped cream, pudding, milk, flavoring and spices. Mix slowly with a rotary beater until just blended (approx 1 min). Pour into pie shell. Chill 2 hours, serve garnished with whipped cream. Store in refrigerator.

Arlene Peters

## E-Z-WAY CHICKEN CASSEROLE

1 can boned chicken, chunk style  
1 can cream of mushroom soup  
1 can chicken noodle soup  
1 can Chinese noodles (3 oz)  
1 can evaporated milk

Combine all ingredients. Put in casserole,  
top with butter crumbs, corn flakes or  
potato chips.

Bake 350° for 45 minutes.

You can also add 1 cup frozen peas if desired.

Marge McNeil

## Strawberry Daiquiri

1 pint frozen strawberries  
3 Tbls. fresh lime juice  
2 Tbls. sugar  
 $\frac{1}{2}$  cup 80 proof light rum  
12 ice cubes.

Blend in blender

Sandi Rose

## Fruit Salad

1 can Apricot Pie Filling  
1 can Mandarin oranges drained  
1 can pineapple tidbits drained  
2 cups miniature marshmallows  
2 bananas sliced  
1/2 cups maraschino cherries

Blend together and chill well. Serve Easy!

Cherylin Mitchell

## JEAN'S CARROT CAKE

2 cups flour	Sift first 6 ingredients
2 cups sugar	together - add salad oil
2 tsp. baking powder	and mix well. Stir in
2 tsp. soda	eggs one at a time. Add
2 tsp. cinnamon	carrots and nuts.
1 1/2 tsp. salt	Pour into 9 x 13 pan.
4 eggs	Bake 30-40 minutes at 350°
3 cups grated carrots	
1 1/2 cups salad oil	
3/4 cup nuts	

## FROSTING

1 8 oz. pkg. cream cheese	
1/2 stick margarine	
1 box powdered sugar	
2 tsp. vanilla	
Cream the cheese and butter - add sugar and	
vanilla - whip til creamy.	

Louise Kelley

## Creme de mint cake

White cake mix, follow directions, but use  
1/3 less water and replace with Creme de mint.  
When cake is cool, add a room temperature can  
of hot fudge sauce on top, then take a 9 oz.  
cool whip and add less than 1/4 cup of Creme de  
mint. Mix, add to cake. Chill.

Vi Lycke

## 24 HOUR SALAD

Drain 1 can French style green beans

Drain 1 can yellow wax beans

Drain 1 can kidney beans - rinse

1/2 green pepper chopped

1 small onion chopped

## DRESSING

1/2 cup sugar, 1/2 cup white vinegar, 1/2 cup salad oil, 1 teaspoon salt, 1/2 teaspoon pepper.

Pour over beans and refrigerate for 24 hours.

Fran Sadler

## Apricot Bars

1½ Cups Flour  
1 tsp. salt  
1½ cups Oatmeal

1 teas. baking powder  
1 cup brown sugar  
3/4 c oleo

Mix together and put ~~3/4~~ mixture into an 11 x 7" pan.  
Spread with apricot jam, top with remaining mixture  
and bake at 375 for 35 minutes.

Kristy Eich

## Carrott Cake

2 c sugar	4 eggs
1 c oil	2 c flour
2 tsp cinnamon	2 tsp soda
2 tsp baking powder	$\frac{1}{4}$ tsp salt
Nuts- optional	

Beat sugar, eggs and oil. Add sifted ingredients and beat well. Add 2 cups grated carrots, beat well. Bake in 9 x 13 pan at 350 for 1 hour.

## Frosting

1 stick oleo	1# powdered sugar
3 $\frac{1}{2}$ oz cream cheese	2 tsp vanilla

Beat well and add small amount of milk for spreading consistency.

Hazel Williams

## Chicken Teriyaki

Ingredients: 1 medium size fryer cut in pieces

### Sauce:

2/3 c soy sauce

1/4 c white wine

1 clove garlic, chopped

2 Tbls sugar

1/2 teas. ginger

Marinate chicken pieces 1 hour (or overnight) in sauce. Bake 1 hour at 325. Baste 2 or 3 times while cooking. Serves 4

Jeannine Schaub

## Chocolate Chip Bars - Fudge Jumbles

Cream: 1 c margarine, 2 cup brown sugar

Add: 2 eggs, 2 teas. vanilla, beat well

Mix:  $2\frac{1}{2}$  c flour & 1 teas soda. Add to  
other ingredients.

Add: 3 cups of oatmeal, mix well.

Spread one half of mixture on a greased  
9 x 13" pan. Spread Filling on top and then  
sprinkle rest of oatmeal mixture on top.

Filling: 1 pkg chocolate chips, 1 - 12 oz  
can Eagle Brand Milk, 2 teas. butter &  
 $\frac{1}{2}$  teas salt. Melt in double boiler, remove  
from heat and add 1 teas vanilla & nuts  
if desired. Bake at 350 for 30 min.

Cut into bars while warm.

Dorothy Throckmorton

## BROCCOLI CASSEROLE

2 packages chopped broccoli, cooked  
1/4 cup onion, chopped  
4 Tbsp. butter  
2 Tbsp. flour  
1/2 cup water  
8 oz. cheese whiz  
3 well-beaten eggs  
1/2 cup cracker crumbs  
2 Tbsp. butter

Saute onions in the 4 Tbsp. butter. Add flour and water to make cream sauce. Blend in cheese whiz. Combine sauce and cooked broccoli. Add eggs gently and put in casserole. Cover with crumbs and dot with butter. Bake at 325° for 30 minutes. Can be made early in the day and kept in frig. until time to bake. Serves about 8.

Fran Sadler

## Oatmeal Pie

3/4 cup white sugar  
1 cup brown sugar  
3 eggs beaten  
1 Tbls soft margarine  
1 Tsp. vanilla  
3/4 cup uncooked oatmeal  
1 cup coconut  
8 or 9 inch pie shell, unbaked

Mix all ingredients together and pour into pie shell. Bake for 30 minutes at 350°. Cool and serve with whipped cream or ice cream.. I like to use La Creme.

Vi Lycke

## EASY DESSERT

350<sup>0</sup> 8 x 8 pan, greased 25-30 minutes

Put 1 can pie mix (strawberry, cherry, etc.) over this: Sprinkle 1 box white Jiffy cake mix (dry) and layer of slivered almonds. Drizzle 1 - 1 1/2 sticks oleo over top and bake as above.

Serve with ice cream.

Charlene Nystrom

## News Years Eve Chili

4 lbs. Hamburger browned  
2 - 1 lb cans Red Beans  
2 - 12 oz cans tomato paste  
4 heaping Tbls Chili powder  
8 rounding Tbls Instant Onion  
6 cups water

Mix together and simmer a couple hours.  
Better reheated!

Cherylin Mitchell

## Mostacciole Salad

1 lb Mostacciole noodles

1 cucumber diced

1 onion diced

Cook noodles, rinse and let cool. Add cuke and onion.

Mix:

1½ c. oil

1½ c sugar

1½ c vinegar

1½ tsp pepper

1 tsp salt

1 Tbls onion flakes

1 tsp Accent

2 Tbls. prepared mustard

1 Tbls garlic powder

1 Tbls parsley flakes

Pour over noodles and refrigerate 24 hours.

Stir occasionally.

Charlene Nystrom

## BROCCOLI AND CHICKEN

Amounts as desired of:

Broccoli spears and Cooked Chicken

Layer in casserole, then mix together:

1 Cup Cream of Chicken Soup

1 Cup Mayonnaise

1 Teasp. Curry Powder

1 Teasp. Lemon Juice

1 1/2 Cups Cheddar Cheese, grated.

Pour over chicken and broccoli. Sprinkle bread  
crumbs on top and bake 350 degrees for about  
30 minutes.

Marge McNeil

## Summer Delight

1 - Graham Cracker Crust  
1 - 12 oz Cool Whip  
1 - 8 oz can thawed pink lemonade  
1 can Eagle Brand Sweetened Condensed Milk

Mix ingredients together. Pour into either a  
9 x 13" cake pan or 2 9" pie crusts.  
You can add a can of drained fruit if you wish.

Kellie Veale

## Brandy Slush

9 Cups Water

2 Cups Sugar

Bring to a boil, Cool 1 to 2 hours, Add:

1 - 12 oz Can frozen lemonade

1 - 12 oz Can frozen orange juice

1 - 3/4 cup plain Brandy

Freeze, Serve with 7-Up.

Sandi Rose

## Peanut Clusters

12 oz pkg semi-sweet chocolate chips

12 oz pkg milk chocolate chips

2 lbs vanilla almond bark

Melt above ingredients in crock pot, to it add  
3 lbs spanish peanuts. Drop by the teaspoon-  
full onto wax paper.

Sandi Rose

## E Z Pie Crust

Melt 1 stick margarine in pie plate. Add 1-1/3 cups flour. Stir till mixed and press on sides and bottom of plate with fingers. Bake as any plain crust.

Louise Kelly

## Fresh Cucumbers

1 Cup Mayonnaise

$\frac{1}{2}$  Cup Sugar

$\frac{1}{4}$  tsp. Salt

4 Tbls. Vinegar

1 Onion, Sliced

4 Cucumbers, Peeled and Sliced

Mix the first 4 ingredients; add cucumbers and onions. Let set in refrigerator over night. Better if sets for a couple of days. Can save liquid and use over. For more creamy flavor you can add  $\frac{1}{2}$  cup of Pet Evaporated Milk.

Glenna McGinnis

## Buckeye Cookies

2 Cups Peanut Butter  
1 Lb powdered sugar  
3 Cups Rice Krispies  
1/4 Cup Margarine

Mix together with hands. Roll into balls.  
Melt 12 oz. pkg. semisweet chocolate chips  
with a little margarine in a double bioler.  
Add 1/3 stick paraffin. Dip balls in  
chocolate and set on wax paper. Set in  
refrigerator to set up faster. These  
cookies will freeze.

Jackye Ray

## Pineapple Cake

1 Jiffy white cake mix  
2 cups milk 1-3 oz. pkg instant vanilla pudding  
1=3 oz. pkg. cream cheese  
1 No.2 can crushed pineapple  
1 small cool whip  
Nuts if desired

Bake cake in 9x9 pan, cool.

Beat together 2 cups milk, cream cheese. Add pudding & beat, let thicken. Drain pineapple. Spread pudding on cake, then well drained pineapple, then cool whip & top with nuts if desired. Refrigerate.

Ethel Larsen

## Frozen Salad

- 1 #2 can crushed pineapple
- 1 1b. marshmallows (cut up)
- 1 3 oz. pkg. strawberry jello (dry)
- 1 small pkg. rehdots

Stir together. Cover and let stand in refrigerator overnight.

In the morning, whip 1 pint cream, add 1/4 lb soft butter mints (crushed to the size of peas), 1/4 teasp. pineapple flavoring and 1 teasp. strawberry flavoring. Mix altogether and turn into a large pan. Freeze.

Fran Sadler

## Mexican Chicken

1 cut up fryer boiled and save broth  
1 can cream of mushroom soup  
1 can cream of chicken soup  
2 cups broth  
1/2 grated onion  
1 tsp oregano  
1 tsp chili powder  
1 tsp cumin  
1 can Rotel Brand Tomatoes  
Cook together about 10 minutes  
Large pkg Doritos, 10 oz grated Cheddar Cheese -  
Add soup mixture and cook 30 minutes at 350.

Maurine Morris

## Scalloped Cabbage

1 - 4 in. head cabbage

1½ c milk

3 Tbls butter

2 c bread crumbs

3 Tbls flour

4 Tbls butter

Salt and pepper

Cut cabbage into 1 inch wedges, cook in boiling water for 8-10 min or until tender. Make a white sauce by melting 3 Tbls butter, add flour, salt & pepper, stirring until blended. Slowly add the milk. Cook until thickened. In 2 qt baking dish melt 4 Tbls butter, add bread crumbs and coat with butter. Remove 2/3 crumbs; spread remaining crumbs evenly in dish. Add half of the cabbage, half of the sauce, and one third of the crumbs. Repeat. Bake 15 - 20 minutes at 350

Marge McNeil

## London Broil

Brush half of mixture over top of 2 lbs flank steak:

1 Tbls. Salad Oil	1 tsp. lemon juice
1 tsp. salt	1/8 tsp. pepper
2 tsp. chopped parsley	1 clove garlic, crushed

Place oil side up on lightly greased broiler pan.  
Broil 4" from heat 5 minutes. Turn, brush on  
remaining oil mixture and broil 4 to 5 minutes.  
Even better grilled over charcoal.

Jeannine Schaub

## Salad Cake

In greased pan:

- 1st - Spread 1 - 1lb can crushed pineapple
- 2nd - Spread 1 can cherry pie filling
- 3rd - Sprinkle 1 box yellow cake mix dry
- 4th - Cut 2 sticks oleo over top

Bake at 350 till done and serve with whip cream

Arlene Peters

## Broccoli - Corn Casserole

- 1 can cream style corn
- 1 pkg broccoli - cooked
- 1 stick melted butter or margarine (about  $\frac{1}{2}$  stick)
- 1 egg beaten
- 1 cup flavored croutons

Mix together and bake at 350 about 30 minutes

Evelyn Lindahl

## Ham Balls

2½ lb smoked ham

2 lb lean pork

Have these ground together

1 lb ground beef

Add: 3 eggs

3 cups crushed graham crackers

2 cups milk

Mix all together with the meat. Use  $\frac{1}{2}$  cup measure to get same amounts and shape into balls.

## Sauce

2 cans tomato soup

2 tsp dry mustard

3/4 cup vinegar

2¼ cup brown sugar

Pour sauce all over the meat before baking. Bake  
 $1\frac{1}{2}$  hrs. at  $350^{\circ}$  oven. Makes 25 balls.

## Vanilla Ice Cream

5 eggs

2 cups sugar

Pinch salt

5 Tbls. real vanilla

1½ Quarts Half and Half

Beat eggs and sugar until fluffy - add vanilla and half and half. Fill container 2/3 full. If this mix does not, then add more half and half. Makes one gallon.

Jackye Ray

## Zappy Mac Salad

2 c elbow macaroni  
1 c chopped celery  
 $\frac{1}{2}$  c sliced radishes  
 $\frac{1}{4}$  c chopped green onions with tops  
 $\frac{1}{2}$  c mayonaise  
 $1\frac{1}{2}$  tsp spicy brown mustard  
2 tsp prepared horseradish  
1 tsp salt and dash of pepper

Cook macaroni according to directions. Drain. Rinse with cold water. Combine with celery, radishes and onion in large bowl. Combine mayo, mustard, horseradish, salt & pepper in small bowl. Blend well. Pour dressing over macaroni mixture and toss lightly. Chill well.

Dena Bloodsworth

## Microwave Cabbage Casserole

4 c. shredded cabbage	$\frac{1}{2}$ tsp salt
$\frac{1}{4}$ c milk	$\frac{1}{4}$ c chopped onion
2 Tbls. butter	1/8 tsp gr. nutmeg
$\frac{1}{2}$ c shredded cheddar cheese	

Combine cabbage, salt, milk, onion, butter and nutmeg in a 2 quart glass casserole. Cover with glass lid or plastic wrap. Microwave on high for 4 minutes. Stir. Continue cooking on high 3 - 4 minutes or until cabbage is tender-crisp. Stir in cheese. Let stand, covered for 2 minutes. In regular oven bake at 350 for approximately 45 minutes. Serves 4.

Glenna McGinnis

## Lemon Orange Rainbow Poke Cake

1 pkg (2 Layer) Lemon Pudding type cake mix  
1 pkg Orange Flavored Jello (3 oz)  
1 Cup Boiling water  
1/2 cup orange juice

Prepare cake mix as directed, baking in 9 x 13 pan at 350 for 35 to 40 minutes. Cool in pan 15 minutes, then prick with utility fork at 1/2 in intervals. Meanwhile, dissolve gelatin in boiling water. Add orange juice and pour carefully over warm cake. Chill at least 2 hours. Garnish as desired or frost with 9 oz carton Cool Whip. Store in refrigerator.

Jackye Ray

## Cherry Dessert

1 can cherry pie filling  
1 can sweetened condensed milk  
1 can mandarin oranges (drain)  
1 can pineapple tidbits  
1 cup small marshmallows

Mix together and fold in 1 cup whipped cream (whipped topping). Chill several hours. This freezes well for several weeks.

Evelyn Lindahl

## TUNA CASSEROLE

1 medium size can of tuna  
1 bag crushed potato chips  
1 can cream of mushroom soup  
1/2 can of water

Grease quart size casserole. Crush potato chips. Add tuna which has been broken up with a fork. Add the soup and water mixed together. Stir just enough to mix. Bake at 350° for 20 minutes.

Ethel M. Larsen

## Porcupine Meat Balls

1 lb ground beef	$\frac{1}{2}$ lb ground pork
1 med onion chopped fine	1 green pepper chopped fine
5 Tbls uncooked rice	1 tsp. salt
1 egg	$\frac{1}{4}$ tsp. pepper
4 Tbls Shortening	1-10 $\frac{1}{2}$ oz can tomato soup
$\frac{1}{2}$ c water	

Mix meat, onion, gr. pepper, egg and seasonings and form into balls. Place shortening in skillet and brown meat balls thoroughly. Mix soup and water and pour over meatballs. Cover skillet and simmer for one hour. Serves 8 to 10.

Dorothy Throckmorton

## Turkey Almond Salad

2½ cups water	1 tsp. salt
1¼ cups long grain rice	½ cup veg. oil
½ cup vinegar	2 Tbls French mustard
1 tsp. Tarragon	½ tsp. ginger
½ tsp. Black pepper	1# cooked turkey cut
2 cups cooked peas	into strips
½ cup chopped gr onion	½ cup sliced almonds
½ cup green pepper	

Prepare rice in water and salt. Whisk oil, vinegar and spices in large bowl. Stir in rice and remaining ingredients. Serve warm or at room temperature as main dish.

Veronica Burke

## Taco Salad

1 head lettuce  
2 med. tomatoes  
1 - 12 oz. shredded cheddar cheese  
1 green pepper  
 $\frac{1}{2}$  lb ground beef cooked  
 $1\frac{1}{2}$  Bag Doritos Taco flavor crushed slightly  
1 Cup Western Dressing  
1/3 cup Ortega taco sauce

Pour over and toss.

Sandi Rose

## CHEDDAR CHICKEN DIVAN

1/4 Cup Margarine	1/4 Cup Flour
2 Cups Milk	1/2 tsp. salt
Dash of Pepper	
2 Cups (8 ozs.) Shredded natural Cheddar Cheese	
2 (10 oz.) pkgs. frozen vegetables (broccoli, asparagus or peas) cooked and well drained.	
3 Lbs. (4) chicken breasts, cooked, diced.	
Sliced Almonds if desired.	

Make a white sauce with margarine, flour, third of milk and seasonings. Add 3/4 cups cheese and stir until melted. Arrange vegetables and chicken in 8 x 11½" baking dish. Top with sauce. Bake at 350°, 35 to 40 minutes, or until hot. Sprinkle with remaining cheese and almonds. Makes 6 to 8 servings.

Ethel M. Larsen

## SPECIAL CHICKEN

1 - chicken, cut up  
1-8 oz. jar apricot preserves  
1-8 oz. jar french dressing  
1-pkg. dry onion soup mix.

Place chicken in slow cooker. Mix rest of ingredients together, stirring well.

Pour over chicken. Cook on low 7 - 9 hours.

Bonnie Dillow

## Lemonade Salad

60 Ritz crackers (crumbled)

1/4 cup sugar

1 stick oleo melted

Mix above and pour into baking dish, pressing down  
like a crust, reserving some for topping

1 can Eagle Brand milk

8 oz. Cool-Whip

1 small can frozen lemonade

Mix all together and pour over crumbs. Cool

Marvel Enslow

## Gourmet Potatoes

5 lbs Potatoes

1 - 2 Cup Pkg. Cheddar Cheese Grated

2 -  $\frac{1}{2}$  pints Heavy whipping cream

Boil potatoes in jackets and cool. Peel and shred potatoes into large casserole (butter & salt bottom). Sprinkle cheese over potatoes and pour whipping cream over top. Sprinkle buttered bread crumbs on top and bake at 350 for about one hour.

Veronica Burke

## Cherry Pudding

1 cup flour	3/4 c sugar
1 tsp baking powder	pinch salt
2 tsp butter	$\frac{1}{2}$ c cold water

Mix together and spread in pan. Spread on top: 1 cup cherries mixed with  $\frac{1}{2}$  cup sugar. pour over  $1\frac{1}{2}$  c warm water or cherry juice. Bake for 30 - 45 min at 375.

Kristy Eich

## No Bake Cookies

2 cups Sugar  
1/3 cup cocoa  
1/2 cup milk  
1 stick oleo

Bring to a boil and add:

3 cups Oatmeal (Old Fashioned)  
1 tsp vanilla  
1 cup nuts or coconut  
Dash salt

May be dropped by spoonfuls on waxed paper or put  
in 9" sq. buttered pan.

Cherylin Mitchell

## COFFEE CAKE

### Batter:

1 1/2 cups flour  
3 tsp. baking powder  
1/4 tsp. salt  
3/4 cup sugar  
1/4 cup shortening  
1 egg  
1/2 cup milk  
1 tsp. vanilla

### Filling:

1/2 cup brown sugar  
2 tablespoons flour  
2 tsp. cinnamon  
2 tablespoons melted butter  
1/2 cup chopped nuts

Pour half the batter in pan, spread 1/2 of filling on batter, add rest of batter, sprinkle remaining filling on top.  
Bake 30 minutes at 350°.

Louise Kelley

## Chocolate Pie

Cream: 1 stick oleo and 1 cup sugar

Add: 2 eggs one at a time, dash of salt. Beat.

Add: 1 sq. unsweetened chocolate melted, add  
1/3 cup chocolate chips, stir until melted.

Put in graham cracker crust. Serve chilled.

Cherylin Mitchell

## Creme DeMenth Cake

1 Regular (not pudding kind) white cake mix  
3 Tbls. Creme De Menth

When cake is cooled spread with one can  
Hersheys Fudge topping and cover with a  
carton of Cool Whip to which you can add  
3 Tbls of Creme De Merith. Chill

Charlene Nystrom

## CHOCOLATE KRISPIE TREATS

I. Mix until crumbly and press in 9 x 13 pan  
Bake 350° for 15 minutes - cool.

2/3 c. oleo

1/2 c. brown sugar

1 1/2 c. flour

II. 1 c. sugar

1 c. light corn syrup

1 c. chocolate chips

1 1/4 c. chunky peanut butter

3 c. rice krispies

Mix sugar and corn syrup and bring to a boil.

Remove from heat and stir in peanut butter and  
chocolate chips. Stir well until smooth. Add  
rice krispies and spread on crust. Cut in squares  
when cool.

Janice Oppedahl

## GRAPENUT BREAD

2 cups sour milk	4 cups flour
1 cup grapenuts	1 1/2 cups sugar
1 teaspoon soda	2 eggs
2 teaspoons baking powder	pinch of salt

Pour sour milk over grapenuts and let stand a few minutes. Then add sugar, eggs and salt. Mix well. Sift flour, soda and baking powder together and add to above. Mix well. Bake in moderate oven 45 to 50 minutes.

Grease and flour pan lightly. This makes 2 loaves. (If only 1 loaf is desired, cut recipe in half).

Dorothy Throckmorton

## NO BAKE COOKIES

4 1/2 c. Captain Crunch (Peanut Butter) cereal  
5 cups rice krispies  
1 c. salted nuts  
3 c. miniature marshmallows  
2 lbs. chocolate almond bark  
12 oz. chocolate chips  
2 tablespoons peanut butter

Melt last three ingredients and add dry ingredients.  
Drop by spoonfull on wax paper.

Janice Oppedahl

WAFFLE COOKIES

TX 710.2  
M53  
A29x

I. Melt 1  $\frac{1}{2}$  sq. chocolate  
1 stick oleo > melt & cool

II. Mix 2 eggs  
3/4 c. sugar  
1 c. flour  
1 tsp. vanilla > add to choc. mixt.

Set Waffle iron on medium and bake 1 - 1/2 minute

- COOL & FROST -

"CHOC. FROSTING"

1/4 c. melted oleo

1/2 c. cocoa

1/4 tsp. salt

1/3 c. milk

3 1/2 c. powd. sugar

1 1/2 tsp. vanilla

combine and add milk  
and vanilla. Add  
powdered sugar.

(Makes generous batch for double waffle cookie recipe)

Janice Oppedahl